



Event Name: \_\_\_\_\_  
 Event Coordinator: \_\_\_\_\_  
 Event Coordinator's Phone: \_\_\_\_\_

## SINGLE EVENT TEMPORARY RESTAURANT LICENSE APPLICATION

Submit the proper fee with the completed application prior to the event.  
 (Nonprofit tax ID No. \_\_\_\_\_)

1. **Food Booth Name:** \_\_\_\_\_  
**Event Location:** \_\_\_\_\_  
 Person in Charge of Booth: \_\_\_\_\_  
 Day Phone: \_\_\_\_\_ Mobile Phone: \_\_\_\_\_  
 Mailing Address: \_\_\_\_\_  
 Hours of Operation: \_\_\_\_\_ Dates: \_\_\_\_\_
  
2. **Advance Preparation:** All food must be prepared in a facility approved by Health Services or the Dept. of Agriculture. For any foods prepared before the event, describe how the food will be cooked and rapidly cooled (include container type, food depth, and equipment)? Some foods requiring extensive cooling and reheating may be prohibited.  
**NO HOME-PREPARED FOODS ARE ALLOWED**  
 Describe: \_\_\_\_\_  
 \_\_\_\_\_
  
3. **Food Temperature Control:** How will you provide for proper food temperature control?
  - a) Cold-holding devices (e.g., refrigerators, coolers)  
 Describe: \_\_\_\_\_
  - b) Hot-holding devices (e.g., warmer, steam table, heat cabinet)  
 Describe: \_\_\_\_\_
  - c) Rapid-heating devices (e.g., stove, oven, burner)  
 Describe: \_\_\_\_\_
  
4. **Leftovers:** What will you do with leftover food?  
 Describe: \_\_\_\_\_  
 \_\_\_\_\_
  
5. **Booth Construction:**  
 Type of Overhead Protection Provided: \_\_\_\_\_  
 Type of Floor Provided: \_\_\_\_\_  
 Type of Screening Provided: \_\_\_\_\_

